

WE
LIKE
MONASTRELL

Mourvèdre in France, the Spanish expression of the grape is smoky, peppery blackberry goodness.

125ml | 175ml
Bodega Cerrón | 6.50 | 8.40



A small plates menu
designed for sharing
(or not)

S N A C K S

Mixed Provençal olives [vg] 4.00

The Grace Focaccia, oil and Cabernet Sauvignon vinegar [vg] 4.75

Padron Peppers, sea salt [vg] 5.00

Croquettes de Jamón, aioli 5.75

Smoked Mozzarella & Aubergine Arancini, aioli 5.75 [v]

Charcuterie of Lomo and Salchichón Bellota, caper berries & cornichons 5.50

House-Cured Gravlax, pickled cucumber, dill, mustard 6.00

Papas Arrugadas, mojo verde & mojo rojo, guindilla peppers 5.00 [vg]

S M A L L P L A T E S

Beetroot Borani, garlic flatbread, feta, walnuts, dill 7.00 [v/vgo]

Lamb Tagine, couscous, preserved lemon yoghurt, flaked almonds 10.50

Szechuan Braised Ox Cheek, green pepper, pickled onion 10.50

Roasted Cod, sweet & sour peppers, sage, garlic 9.50

Grilled Hispi Cabbage, almond and courgette sauce, olive oil crumb 7.00 [vg]

Charred Octopus, lime and olive tepenade, fennel and rocket salad 9.00

Crispy Polenta & Violet Artichoke Salad, olives, mint, Grana Padano 8.00 [v/vgo]

Violet Potato Rendang, chickpea pancake, achaar, coconut 8.00 [vg]

Rare West Country Hanger Steak, shiitake mushroom, miso butter, kale 14.00

S I D E S

Triple Cooked Potato Chunks, tomato chutney & aioli 5.00 [v/vgo]

Baby Gem, roasted tomatoes, anchovies, spring onion, vinaigrette 5.00 [vgo]

Tenderstem Broccoli and Spring Greens, sesame, garlic & chilli 5.00 [vg]

A F T E R S

Sticky Toffee Pudding, salted-caramel ice-cream 6.50 [v]

Almond & Frangipane Tart, Yorkshire rhubarb, crème fraîche 6.50 [v]

Extract Espresso Affogato 5.00 | with amaretto 6.50 [v]

Selection of Award Winning Cheeses, Devonshire artisan crackers & Membrillo 8.50 [v]

(Stilton, Wookey Hole Cave Aged Cheddar, Manchego DOP, goats cheese)

Marshfield Farm Ice-Cream or Sorbet | 1 Scoop 2.50 | 2 Scoops 4.00 [v]

DESSERT WINE

I Capitelli, Anselmi

Garganega, Veneto 2020
12.5%

Golden Amber in the glass
with tropical fruit,
pineapple and vanilla.

(it tastes like a Solero)

6.00 | 50ml